

This is a great recipe for making your own broth from left over chicken and turkey bones or left over steak bones or cheap beef bones from scratch.

Chicken Broth:

Anytime you have chicken with bones you can save the bones even if they are from fried chicken and simmer them in water to make your own fresh broth. If you don't think you have enough to make it worth the work simply freeze them in a large storage bag until you have a good amount. Take the bones put in a large sauce pan cover with water approximately 4 to 6 cups and simmer for 1 to 2 hours. Let cool even overnight in the refrigerator, remove the bones and any left over chicken from the bones and skim off any fat. Separate into 1 cup portions either in plastic containers (butter containers or yogurt containers that have reusable lids are great) and freeze. THAT SIMPLE. You can use for gravy, stuffing, soups or stews. Again imagination is a plus.

Beef Broth:

If you are fortunate enough to have porterhouse or t-bone steak these make great broth but who does these days. My way is to buy inexpensive soup bones from the grocery store, they usually cost about \$.50 a pound. The best is about 2 pounds of bones per 6 cups of water. Now the one thing to remember is that these bones are not seasoned. If you want to add some salt and pepper then they can be used in more things. You can also add some onion and celery to the pot to give it some flavor. I would keep the spices/flavoring to a minimum so that when you use the broth you can spice it up in the dish you are making.

Since these bones are uncooked you will have to bring to a boil and simmer for 3 to 4 hours to make sure the broth is cooked and safe to use. Cool, remove the bones and skim any fat from the broth separate into containers in 1 cup portions and freeze.